

CLAIMS

1. Dry syrup preparation comprising loratadine as an active ingredient, a binder that provides a uniform dispersion upon addition of water at use, and a sugar.
- 5 2. Dry syrup preparation according to claim 1, wherein the binder is selected from celluloses.
3. Dry syrup preparation according to claim 2, wherein the celluloses are comprised of one or more selected from the group of hydroxypropyl cellulose, hydroxypropylmethyl
10 cellulose, methyl cellulose, carmellose sodium, crystalline cellulose carmellose sodium, crystalline cellulose, powdered cellulose, hydroxypropylmethyl cellulose phthalate, hydroxypropylmethyl cellulose acetate succinate, carboxymethylethylcellulose and hydroxyethylcellulose.
- 15 4. Dry syrup preparation according to claim 3, wherein the celluloses are hydroxypropyl cellulose.
5. Dry syrup preparation according to claim 4, wherein the viscosity of 2% aqueous solution of the hydroxypropyl cellulose is below 3.0 mPa s at 20°C.
- 20 6. Dry syrup preparation according to claim 1, wherein the binder is a natural polymeric compound.
7. Dry syrup preparation according to claim 6, wherein the natural polymeric compound is alginate.
8. Dry syrup preparation according to any of claim 1-7,
25 wherein the sugar is saccharide or sugar alcohol.

9. Dry syrup preparation according to claim 8, wherein the sugar is one or more selected from the group of sucrose, maltitol, mannitol, lactose and xylitol.

10. Dry syrup preparation according to claim 9, wherein
5 the sugar is sucrose.

11. Dry syrup preparation according to any of claim 1-10, wherein no surfactant or defoaming agent is included.

12. Dry syrup preparation according to any of claim 1-11, having physical properties described below;

10 (i) sedimentation is observed within one minute after 5g of the preparation is thrown into 100ml of water;

(ii) the mixture is turned cloudy and dispersed after 5g of the preparation is thrown into 100ml of water, upset and turned back and left at rest;

15 (iii) the mixture is turned cloudy and dispersed after 5g of the preparation is thrown into 100ml of water, upset and turned back, and left for a day, then, upset and turned back again and left at rest;

20 (iv) no suspended substance is observed within one minute after evaluation of the dispersibility; and/or

(v) bubbles are decreased within one minute after evaluation of the dispersibility.

25 13. Method to provide dry syrup preparation characterized in mixing loratadine as an active ingredient, a sugar and an aqueous solution of binder that provides a uniform

dispersion upon addition of water at use, granulating and drying them.

14. Dispersion in which loratadine is uniformly dispersed, comprising loratadine as an active ingredient, a binder that provides an uniform dispersion upon addition of water at use, and a sugar.

15. Dispersion according to claim 14, which is provided by throwing the dry syrup preparation of any of claim 1-12 into water and stirring the mixture.

10 16. Dispersion according to claim 14, having the physical properties described below;

(i) sedimentation is observed within one minute after 5g of the preparation is thrown into 100ml of water;

15 (ii) the mixture is turned cloudy and dispersed after 5g of the preparation is thrown into 100ml of water, upset and turned back and left at rest;

20 (iii) the mixture is turned cloudy and dispersed after 5g of the preparation is thrown into 100ml of water, upset and turned back, and left for a day, then, upset and turned back again and left at rest;

(iv) no suspended substance is observed within one minute after evaluation of the dispersibility; and/or

(v) bubbles are decreased within one minute after evaluation of the dispersibility.

25 17. Method to improve the dispersibility of loratadine in

water characterized in providing the dry syrup preparation combining loratadine with celluloses and/or a natural polymeric compound.

- 5 18. Dry syrup preparation comprising 0.5 – 3.0 (w/w)% of loratadine, 0.5 – 1.0 (w/w)% of hydroxypropylcellulose, 0.25 – 0.75 (w/w)% of silicon dioxide hydrate and 90.0 – 98.75 (w/w)% of sucrose.